

Affordable, family oriented “All Friends Smokehouse” pairs genuine barbecue with a selection of burgers, salads, smokehouse dogs and desserts

Mouth-watering, slow cooked, juicy, packed with flavor ribs. Monster burgers, hand cut French Fries, homemade corn bread, grilled corn and all the fixings. Homemade soups and chili, smokehouse dogs, and southern fried chicken. These things are regularly offered at All Friends Smokehouse in Dartmouth, but you'd be gravely mistaken to think that this is *just* a “barbecue joint.”

While owner and pitmaster Jonathan Abreu, runs one of the only places in the area offering authentic “made from scratch” barbecue favorites -unless you count what the chain restaurants are doing – he is definitely the only one that I am aware of that is offering New England Barbecue. What's that you say? Read on.



*All Friends
Smokehouse offers
barbecue
favorites and
plenty of other
options like
their massive
burgers.*

Jonathan and his fellow barbecue loving team go well beyond barbecue. Sure, “smokehouse” is in the name of the eatery, but this is really a comfort food restaurant. A “come in wearing casual or formal and just relax” type of joint. It’s place that Jon built as a way to bring his passion to the masses, but with an atmosphere that is casual and all “country.” The appearance of “All Friends Smokehouse” had to reflect what he felt was family oriented and down home. There are even picnic benches outside on the back deck, and the table settings inside are just like a table would be set before any dinner in any home in America. You do feel like you are in someone’s living room.

Of course, the counter and massive glass pane windows let you know that you are in fact, in a restaurant. What Jonathan has managed to do -and do superlatively, I might add- is build a place that is the perfect balance between being in his home and eating over, and heading out to eat at a restaurant.

Equally as important as all these things is that it is affordable enough to become a favorite spot for family and friends to enjoy a home cooked meal on a regular basis. Jonathan and his team wouldn’t have it any other way. It’s *who* they are and the smokehouse is extension of that.

How good is the food coming out of the kitchen at All Friends Smokehouse? A few years ago we told you the story about how Jonathan started his catering business out of the Dartmouth Grange in middle of the 2008 recession. People were so

impressed with what he was doing, that he he outgrew the grange within 2 years and moved to a dedicated, brick and mortar location fulfilling his dream. Since then he has rounded out his menu and built a rabid following.



The dining area is a balance between someone's living room and a nice restaurant.

Why Jonathan has had such success lies in the combination of that aforementioned extension of selves. It's not just the real deal barbecue, but since we are in New England in general and the South Coast specifically, Jonathan offers some local favorites in the event catering or private party aspect (not on the menu) like Portuguese Little Necks, bifanas, kale soup, cacoila, alentejana and more. There's even a Portuguese Cheeseburger: seasoned ground beef blended with fresh ground chourico, onions, and peppers. Topped with Cheddar cheese.

What does Jonathan know about barbecue and Portuguese Food? Well for starters, Jonathan is Portuguese "I started cooking Portuguese food as I got older and wanted to connect with my heritage which led me to volunteering at the Feast to honor my grandfather who was a club member for years until he passed away in 2009." He caters to many of the local Portuguese sports clubs and if you've eaten at the Portuguese Feast, you've seen him and eaten the food he's cooking – he's been volunteering there for well over a decade.

While growing up he fell in love with authentic barbecue and

since he already had the skills in creating genuine Portuguese dishes, he dove into learning proper barbecue with ease. He has worked in many local restaurants creating unique menus and specials. He is a graduate of Johnson and Wales University in the field of Culinary Arts and Food Service Management.

Portuguese cuisine already had its version with the whole Churrascaria culture. Who hasn't frequented a Portuguese restaurant with an open kitchen where steaks are being grilled, half or whole chickens are on a rotisserie, or carne de espeto is being flipped? It doesn't take that much of a leap to get to barbecue!



In the mood for a salad? No problem – look at the size of this monster!

What makes his barbecue the real deal? Well, it starts with the flavored woods and depending on what Jonathan is cooking, he'll utilize peach, apple, cherry or hickory. He sources Sam Giammalvos for much of his meat, hits the waterfront for the freshest seafood available, and local farms like Silverbrook Farm in Acushnet or the one directly across the street, so he

can have the freshest cuts that travel the shortest distance. This way they go from farm to your table in hours to days instead of traveling across country.

These choice cuts are cooked low and slow while being basted in Jonathan's made from scratch BBQ sauce. Low and slow creates "dripping with natural juices, tender fall off the bone" meat. The homemade sauce is a savory, tangy way to compliment whatever meat he is smoking or grilling. Not overpower, not two separate flavors, but flavors that dance together in happy epicurious harmony.

From there it's to your table paired with choices like hand cut French fries, homemade coleslaw, onion rings, fried pickles, jalapeno corn bread, beans, potato salad or any other selections.

What else is there besides BBQ and select Portuguese dishes? Country Fried Steak, fried chicken, gargantuan salads, a variety of soups, pulled pork sandwiches, burgers, smokehouse dogs, combo meals, a kid's menu and more. Yes, he even offers vegetarian and vegan selections. You can check out the full BBQ menu **here** and the traditional menu **here**.

Jonathan also offers a selection of craft beer and wine to compliment his fare, and reflecting his dedication to buying local and supporting local, he showcases Buzzards Bay Brewery beers and wine from Sakonnet Vineyards and Westport Rivers. He is currently working on bringing beer from Mayflower Brewery in Plymouth and Newport Storm.



Smokehouse dogs,

*sandwiches, salads,
dessert, sides and of
course, southern fried
dishes!*

Always giving back to the community he grew up in, Jonathan is often doing fundraisers like one he will have this Spring with the Westport Fire Department – likely a massive pig roast – to benefit the hard working firefighters.

All Friends Smokehouse is an extension of Jonathan's personality and passions. The same meticulousness and care that goes into his cuisine went into cherry picking a team that "gets it." They have to have as much passion, as much love for barbecue, and as much attention to detail, as he has. This is why All Friends Smokehouse is one of my favorite places on planet earth. Because of *who* Jonathan is and what he and his team are offering on a consistent basis: mouth watering, affordable for the whole family or group of pals, "so good I feel like did something wrong" barbecue.

All Friends Smokehouse

549 American Legion Hwy,
Westport, Massachusetts

Thu: 4:00pm-8:00pm

Fri-Sat: 12:00pm-9:00pm

Sun: 12:00pm-6:00pm

Phone: 774.628.9735

Email: Jon@allfriendscatering.com

Website: allfriendscatering.com/

Facebook: facebook.com/pages/All-Friends-Catering-BBQ/136699856387438

ngg_shortcode_0_placeholder